954622

TAP electric combi steamer (gastronomy version) with 6 trays (GN1/1), touch screen, direct steam, core probe and automatic washing

- 6-tray GN 1/1 electric combi steamer with direct steam.
- The hermetically welded and deep drawn cooking chamber, made of polished AISI 304 stainless steel (1 mm thick) with rounded and hygienic corners is designed to achieve optimal circulation of hot air flow.
- AISI 304 watertight door with high-performance gasket and 2 glass panes: the outer pane is 4 mm thick, the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency.
- Cooking chamber lighting through LEDs in the door.
- The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 10 cooking cycles help save energy and obtain excellent results.
- Half Power function for eneùrgy savings.
- The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds important for obtaining perfect cooking results for all-baked goods and especially for delicate products such as meringues, macarons and soufflés.
- Climafix controls the humidity in the chamber, i.e. it eliminates excess water by quickly extracting steam or it quickly saturates the chamber.
- Automatic self-cleaning of the cooking chamber including 5 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 5 detection points included.
- Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cyles, and images of the finished dish.
- Quick cooling function of the cooking chamber.
- Multifood technology for cooking several foods simultaneously.
- Cloud platform for controlling recipes and ovens easily.
- Kromia: the LED light under the dial indicates the operating status by changing colour.
- PowerGrill to cook products at 300°C (for maximum 5 minutes).
- Programmable steam puff up to 20 seconds, enhancing humidity levels in the cooking chamber during convection mode.
- HACCP and consumption data recording.

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TECHNICAL DATA

TOTAL POWER	10,25 kW	ELECTRIC POWER	10,25 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	0,25 kW	CONVECTION UNIT POWER	10 kW
TRAY CAPACITY	n° 6XGN1/1	MAXIMUM FOOD LOAD	30 Kg
COOKING CHAMBER DIMENSIONS	59X38X45 cm	GUIDES	n° 6
VERTICAL DISTANCE BETWEEN TRAYS	7 cm	STEAM CYCLE TEMPERATURE	50÷130 °C
MIXED CYCLE TEMPERATURE	50÷250 °C	CONVECTION CYCLE TEMPERATURE	50÷300 °C
OVEN TYPE	DIGITAL - GN1/1 TRAY	FAN SPEED	6 + 6 PULSED
WATER CONNECTION DIAMETER	3/4"	DRAIN DIAMETER	1,9685"
IPX RATING	4	WIDTH	89 cm
DEPTH	80 cm	HEIGHT	73 cm
PACKAGE WIDTH	96 cm	PACKAGE DEPTH	100 cm
PACKAGE HEIGHT	96 cm	NET WEIGHT	109 kg
GROSS WEIGHT	124,6 kg	VOLUME	0,92 m³

ACCESSORIES

091910	GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY
091946	STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD
091947	TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES
091949	STAINLESS STEEL BAKING GRID FOR SKEWERS
091950	ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH
091951	ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES
091952	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM
091953	ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM
091954	ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM
9032	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM
9033	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM
9034	GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM
9055	GN1/1 STAINLESS STEEL BAKING GRID
9056	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM
9057	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM
9058	GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM
9059	GN1/1 ENAMELLED BACKING TRAY H=20MM
9060	GN1/1 ENAMELLED BACKING TRAY H=40MM
9061	GN1/1 ENAMELLED BACKING TRAY H=65MM
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS
951917	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1)
951932	TAP OVENS EXTRACTION HOOD
951933	ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION
951934	ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION
951936	BASE FOR ELECTRIC TAP OVENS (GN1/1) FOR INSERTING A 5-TRAY BLAST CHILLER
951945	WHEELS KIT FOR OVENS BASE
951950	NEEDLE CORE PROBE FOR VACUUM COOKING
951953	TEFLON COATED ALUMINIUM TRAY GN1/1
951954	PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1
951955	BASE WITH SIDE RUNNERS FOR GN1/1 TAP OVENS
951956	STACKING KIT FOR 2X6 GN1/1 TAP ELECTRIC OVENS
951961	PIPING KIT FOR WATER INLET AND OUTLET
951965	COVERING PANEL FOR TAP OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET
TXXXXXS	TAP LEFT OPENING DOOR - EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING

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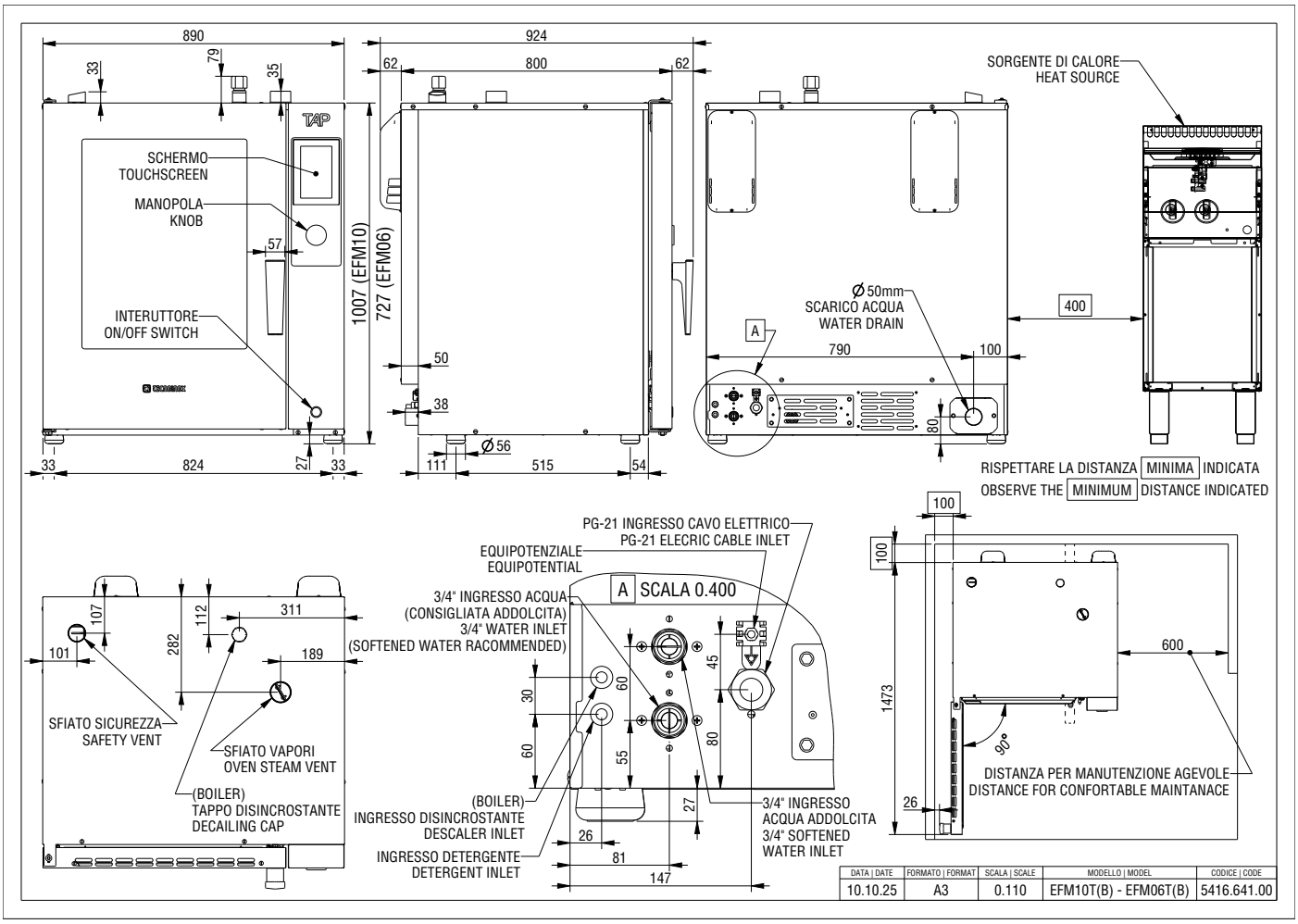
INSTALLATION DIAGRAMS



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